

Temporary Housing for Workers

WAC 296-833-100

Scope

This chapter applies to all employers who provide or require their employees to live in temporary housing.



Exemption:

- This rule doesn't apply to the agriculture industry. For agriculture employers, see WAC 296-307-161, Temporary Worker Housing, and WAC 296-307-163, Cherry Harvest Camps.



Temporary Housing for Workers

WAC 296-833-100

Summary

YOUR RESPONSIBILITY:

If you choose to provide temporary housing for workers, or require them to live on the grounds in housing they provide themselves, you must make sure the housing facilities meet the requirements of this rule.

Temporary
Housing for
Workers



Shelter Location and Structure Requirements

WAC 296-835-200

Rule

YOUR RESPONSIBILITY:

To provide and maintain safe and healthful housing for your temporary workers

You must

Provide and maintain sufficient grounds and open areas in temporary housing sites

WAC 296-833-20005.....200-2

Follow these design and equipment requirements for shelters

WAC 296-833-20010.....200-3

Shelter



Shelter Location and Structure Requirements

WAC 296-835-200

Rule

WAC 296-833-20005

Provide and maintain sufficient grounds and open areas in temporary housing sites

You must

- 1) Make sure that all temporary housing sites:
 - Are adequately drained and are free from ground depressions in which water may accumulate
 - Have no history of flooding
 - Don't endanger any domestic or public water supply with their drainage
 - Are located at least 200 feet from a swamp, pool, sink hole, or other surface collection of water unless the water surface can be treated for mosquito control.
- 2) Make sure the housing area is large enough to prevent the buildings from being crowded too closely together.
- 3) Make sure the principal housing areas for sleeping and food preparation/eating are at least 500 feet from livestock operations.



Note:

- Livestock operations include, among other things, dairy farms, corrals, slaughterhouses, feedlots, and stockyards. Operations where livestock can roam on a pasture over a distance may be treated as outside the definition.

You must

- 4) Make sure that grounds and open areas surrounding the shelters are maintained in a clean and sanitary condition. WAC 296-833-200



Shelter Location and Structure Requirements

WAC 296-835-200

Rule

WAC 296-833-20010

Follow these design and equipment requirements for shelters

You must

- 1) Make sure that every shelter in the camp provides protection against the elements.
- 2) Make sure each dwelling unit:
 - Has at least 70 square feet of floor space for the first occupant and at least 50 square feet of floor space for each additional occupant
 - That is designated a family unit has a separate sleeping area for children over 6 years old
 - With designated sleeping room(s) has at least 50 square feet of floor space in the sleeping room for each occupant
 - Has at least a 7-foot ceiling
 - Has windows:
 - Covering a total area equal to at least 1/10 of the floor area
 - and**
 - At least 1/2 of which can be opened for ventilation
 - Has each exterior opening screened with 16-mesh material
 - Has screen doors with self-closing devices.

-Continued-

Shelter



Shelter Location and Structure Requirements

WAC 296-835-200

Rule

WAC 296-833-20010 (Continued)

You must

- 3) Make sure that the floors of each shelter are constructed of wood, asphalt, or concrete.
 - Floors must be kept in good repair
 - If wooden floors are used, they must be:
 - Elevated one foot above ground level at all points to prevent dampness and to permit free air circulation
 - Smooth and tight.



Note:

- You may "bank" around outside walls with earth or other suitable material to guard against extreme low temperatures.

You must

- 4) Provide beds, cots, or bunks, and suitable storage facilities such as wall lockers for clothing and personal articles in every sleeping room.
 - Beds must be at least 36 inches away from other beds, both side to side and end to end
 - The frame of the bed must keep mattresses at least 12 inches off the floor
 - Double-deck bunks must be spaced at least 48 inches away from other beds, both side to side and end to end
 - The minimum clear space between lower and upper bunks must be at least 27 inches
 - Triple-deck bunks aren't allowed.

-Continued-



Shelter Location and Structure Requirements

WAC 296-835-200

Rule

WAC 296-833-20010 (Continued)

You must

- 5) Provide equipment that adequately heats the living area whenever the camp is used during cold weather.



Note:

- All heating, cooking, and water heating equipment must meet state and local ordinances, codes, and regulations concerning installation.

Shelter



Notes

Utilities Employers Must Provide

WAC 296-833-300

Rule

YOUR RESPONSIBILITY:

To provide utilities to your temporary housing camps

You must

Provide electricity and lighting to temporary housing areas WAC 296-833-30005.....	300-2
Provide adequate water WAC 296-833-30010.....	300-3
Provide toilet facilities WAC 296-833-30015.....	300-5
Follow local regulations for sewage disposal WAC 296-833-30020.....	300-8



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30005

Provide electricity and lighting to temporary housing areas

You must

- 1) Supply electricity to all:
 - Dwelling units
 - Kitchen facilities
 - Shower/bathroom facilities
 - Common areas
 - Laundry facilities.



Reference:

- You need to follow additional requirements for electricity and lighting. See WAC 296-800-280, Basic Electrical Rules, in the Safety and Health Core Rules book for more information.

You must

- 2) Provide lighting to camp buildings.
 - Make sure general lighting and task lighting are adequate for normal daily activities
 - Make sure living quarters have:
 - One ceiling-type light fixture**and**
 - One separate floor or wall convenience outlet.

-Continued-



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30005 (Continued)

You must

- Make sure laundry rooms, toilet rooms, and other common areas have at least:
 - One ceiling light fixture
 - or**
 - A wall light fixture.

WAC 296-833-30010

Provide adequate water

You must

- Provide a water supply that is adequate and convenient for:
 - Drinking
 - Cooking
 - Bathing
 - Laundry purposes.
- Make sure the water supply system is:
 - Capable of delivering 35 gallons per person per day to the campsite
- At a peak rate of 2-1/2 times the average hourly demand
 - Able to supply water to all fixtures at the same time with normal operating pressures
 - Approved by the appropriate health authority

-Continued-



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30010 (Continued)

You must

- Supply water to each housing area by either:
 - Piping water directly to the shelters
 - Providing yard hydrants within 100 feet of the shelters
- Prohibit common drinking cups
- Provide one or more drinking fountain(s) for each 100 occupants (or fraction of that number) where water under pressure is available.



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30015

Provide toilet facilities



Note:

- For the purposes of this rule, a restroom is a room maintained on the premises for use by employees that contains a toilet. This includes outhouses.

You must

- 1) Provide enough toilets for the camp's capacity.
 - Toilets and outhouses must be provided in a ratio of one for every 15 people, with a minimum of 2 units for any facility shared by men and women.



Note:

- Check with your local jurisdictions for regulations regarding outhouses.

You must

- 2) Have enough rest rooms for each sex based on the maximum number of persons the camp is designed to house at any one time.

-Continued-



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30015 (Continued)

You must

- 3) Provide separate rest rooms for each sex wherever rest rooms are in buildings shared by men and women.
 - Distinctly mark the rooms “men” and “women” with:
 - Signs printed in English and in the native language of the persons occupying the camp
 - or**
 - Easily understood pictures or symbols.
 - If the facilities for each sex are in the same building, they must be separated by:
 - Solid walls
 - or**
 - Partitions extending from the floor to the roof or ceiling.
- 4) Make sure:
 - No one has to pass through a sleeping room to reach a rest room
 - Rest rooms have a window of at least 6 square feet opening directly to the outside, or are satisfactorily ventilated
 - All outside openings are screened with 16-mesh material
 - Fixtures, toilets, chemical toilets, or urinals aren't located in a room used for other than toilet purposes
 - A rest room is within 200 feet of the door of each sleeping room
 - Any outhouse is at least 100 feet away from any sleeping room, dining room, lunch area, or kitchen.

-Continued-



Utilities Employers Must Provide

WAC 296-833-300

Rule

Service
Facilities



WAC 296-833-30015 (Continued)

You must

5) Provide urinals as follows:

- One urinal or 2 linear feet of urinal trough for each 25 men
 - Construct the floor out of materials that are moisture proof, from the wall and out at least 15 inches from the outer edge of the urinals
 - Have an adequate water flush in urinals when water under pressure is available
 - Urinal troughs in outhouses must:
 - Drain freely into the pit or vault
- and**
- Have a drain constructed to exclude flies and rodents from the pit.

6) Install any new toilets in a rest room.

7) Make sure:

- There is an adequate supply of toilet paper for each rest room, outhouse, or chemical toilet
 - Toilet facilities are:
 - Kept in sanitary condition
- and**
- Cleaned at least daily.

Utilities



Utilities Employers Must Provide

WAC 296-833-300

Rule

WAC 296-833-30020

Follow local regulations for sewage disposal

You must

- Provide sewage disposal systems according to local health jurisdictions.



Service Facilities: Food Preparation, Dining, Bathing, Laundry and Handwashing

WAC 296-833-400

Rule

YOUR RESPONSIBILITY:

**To provide facilities for your employees to cook, eat, do laundry,
bathe, and wash their hands**

You must

Provide service buildings for laundry, handwashing and bathing WAC 296-833-40005.....	400-2
Provide cooking, food-handling, and dining facilities WAC 296-833-40010.....	400-3





Service Facilities: Food Preparation, Dining, Bathing, Laundry and Handwashing

WAC 296-833-400

Summary

WAC 296-833-40005

Provide service buildings for laundry, handwashing and bathing

You must

- 1) Make sure that every service building has equipment capable of maintaining a room temperature of at least 70°.
- 2) Make sure an adequate supply of hot and cold running water is provided for bathing and laundry purposes.
- 3) Provide:
 - One handwash basin
 - Per family shelter
 - or**
 - Per 6 persons in shared facilities
 - One shower head for every 10 persons
 - One laundry tray or tub for every 30 persons
 - One "deepwell" type sink in each building used for laundry, handwashing, and bathing.

-Continued-

Service Facilities: Food Preparation, Dining, Bathing, Laundry and Handwashing

WAC 296-833-400

Rule



WAC 296-833-40005 (Continued)

You must

- 4) Make sure all:
 - Laundry, handwashing and bathing room floors:
 - Are moisture-resistant and smooth but not slippery
 - Have coved junctions of the curbing and the floor
 - Walls and partitions of shower rooms are smooth and moisture-resistant to the height where water splashes.
 - Shower baths, shower rooms, or laundry rooms have floor drains to remove wastewater and facilitate cleaning.
- 5) Provide facilities for drying clothes.
- 6) Keep all service buildings clean.

WAC 296-833-40010

Provide cooking, food-handling, and dining facilities

You must

- 1) Make sure common cooking and dining areas are of adequate size and are separated from sleeping areas by a door.
- 2) Provide enclosed and screened cooking and food-handling facilities for all occupants. The facilities must include:
 - A working cook stove or hot plate with at least one cooking surface for every 2 occupants
 - A sink with hot and cold running potable water under pressure

-Continued-



Service Facilities: Food Preparation, Dining, Bathing, Laundry and Handwashing

WAC 296-833-400

Rule

WAC 296-833-40010 (Continued)

You must

- Food storage areas located off the floor
- Nonabsorbent, easily cleanable food preparation counters
- Mechanical refrigeration capable of maintaining a temperature of 45° or below, with enough space to store perishable food items for all occupants
- Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings close to cooking areas
- Nonabsorbent, easily cleanable floors
- At least one ceiling or wall light fixture
- Lighting adequate for normal food preparation activities
- Adequate ventilation for cooking facilities.

3) Make sure that dining halls:

- Meet the requirements of the department of health's rules in chapter 246-215 WAC, Food Service
- Have no direct openings to living or sleeping areas
- Have fire-resistant, nonabsorbent, nonasbestos, and easy-to-clean wall coverings adjacent to cooking areas
- Have nonabsorbent, easy-to-clean floors
- Have at least one ceiling or wall light fixture
- Have lighting adequate for normal dining activities.

Waste Disposal and Pest Control

WAC 296-833-500

Summary

WAC 296-833-500

Waste Disposal and Pest Control

YOUR RESPONSIBILITY:

To make sure your temporary housing camps are kept sanitary

You must

Follow proper waste disposal procedures

WAC 296-833-50005.....500-2

Control insects, rodents, and other pests

WAC 296-833-50010.....500-3



Waste Disposal and Pest Control

WAC 296-833-500

Rule

WAC 296-833-50005

Follow proper waste disposal procedures

You must

- Provide at least one garbage container for each family shelter. Garbage containers must be:
 - Placed on a wooden, metal, or concrete pad
 - and**
 - Located within 100 feet of each shelter.
- Provide garbage containers that:
 - Are nonabsorbent
 - Are cleanable or only used once (for example, a disposable plastic liner)
 - Can be securely closed.
- Make sure garbage containers are kept clean and emptied:
 - At least twice a week
 - and**
 - When full.



Waste Disposal and Pest Control

WAC 296-833-500

Rule

WAC 296-833-50010

Control insects, rodents, and other pests

You must

- Take steps to effectively prevent insects, rodents, and other pests from infesting camp areas
- Carry out a continuing and effective control program where pests have been detected.

Notes

Employee First Aid and Communicable Disease Reporting

WAC 296-833-600

Summary

YOUR RESPONSIBILITY:

To guard the general health of your employees by providing first aid facilities and reporting communicable diseases.

You must

Provide first-aid facilities WAC 296-833-60005	600-2
Report communicable diseases WAC 296-833-60010	600-2



Employee First Aid and Communicable Disease Reporting

WAC 296-833-600

Rule

WAC 296-833-60005

Provide first-aid facilities

You must

- Provide and maintain adequate first-aid facilities
and
- Make sure a person trained in first aid is in charge of the first-aid facilities.



Reference:

- See WAC 296-800-150, First Aid, in the Core Rules book for requirements for first-aid training and supplies.

WAC 296-833-60010

Report communicable diseases

You must

- Immediately report to the local health officer: -The name and address of any individual in the camp known to or suspected of having a communicable disease listed in the Department of Health's list of notifiable conditions, chapter 246-101 WAC
 - Any suspected food poisoning
 - Any unusual occurrence of:
 - Fever
 - Diarrhea
 - Sore throat
 - Vomiting
 - Jaundice.



Temporary Housing For Workers

Chapter 296-833 WAC

Index

Index



B

Bathing, **400-2-3**
Beds and bunks, **200-4**

C

Cooking facilities, **400-3-4**

D

Design **200-3-5**
Dining facilities **400-3-4**
Disease, **600-2**
Doors, screen, **200-3**
Drainage, **200-2**

E

Electricity, **300-2-3**
Equipment, **200-3-5**
Exemption, to agriculture (see WAC 296-307-161)

F

First-aid facilities, **600-2**
 training, see also WAC 296-800150
Flooding, history of, **200-2**
Floors, shelter, **200-3-5**
Food preparation, **400-3-4**

G

Garbage, **500-2**

H

Hand washing, **400-2-3**
Heat, **200-5**
Housing

 size of , **200-2**
 location, **200-2**

K

Kitchens, see dining facilities, **400-3-4**

L

Laundry, **400-2-3**
Lighting
 adequacy, **400-3-4**
 camp buildings, **300-2-3**

M

Maintenance, housing sites, **200-2**

P

Pest control, **500-1**

R

Restrooms (see toilets)

S

Scope, **100-1**
Service facilities and buildings, **400-2-3**
Sewage disposal system, **300-8**
Shelters, **200-2-5**
 heating, **200-3-5**
 location and structure, **200-2-5**
 surrounding areas, **200-2**
Showers, **400-2-3**
Sleeping rooms, **200-3**
Storage, **200-4**

T

Toilet facilities, **300-5-7**

U

Utilities
 electricity, **300-2-3**
 water, **300-3-4**
Urinals, **300-5-7**

V

Ventilation
 cooking facilities, **400-3-4**
 rest rooms, **300-5-7**

W

Water supply system
 adequacy, **300-3-4**
 drainage, **200-2**
 potable, **400-3-4** (see also Specifications for Drinking Fountains, ANSI Standard Z4.2.1942)
 service facilities **400-2-3**
Waste disposal, **500-2**
Windows, **200-3**

Temporary Housing for Workers

Chapter 296-833 WAC

Statutory Authority

296-833-100 Scope.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-100, filed 11/19/02, effective 01/01/03.]

296-833-10010 Summary.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-10010, filed 11/19/02, effective 01/01/03.]

296-833-200 Shelter location and structure requirements.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-200, filed 11/19/02, effective 01/01/03.]

296-833-20005 Provide and maintain sufficient grounds and open areas in temporary housing sites.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-20005, filed 11/19/02, effective 01/01/03.]

296-833-20010 Follow these design and equipment requirements for shelters.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-20010, filed 11/19/02, effective 01/01/03.]

296-833-300 Utilities employers must provide.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-300, filed 11/19/02, effective 01/01/03.]

296-833-30005 Provide electricity and lighting to temporary housing areas.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-30005, filed 11/19/02, effective 01/01/03.]

296-833-30010 Provide adequate water.

[[Statutory Authority: 49.17.010, .040, .050, and .060. 06-05-027 (Order 05-45), § 296-833-30010, filed 02/07/06, effective 04/01/06.] Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-30010, filed 11/19/02, effective 01/01/03.]

296-833-30015 Provide toilet facilities.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-30015, filed 11/19/02, effective 01/01/03.]

296-833-30020 Follow local regulations for sewage disposal.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-30020, filed 11/19/02, effective 01/01/03.]

296-833-400 Service facilities: Food preparation, dining, bathing, laundry and handwashing.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-400, filed 11/19/02, effective 01/01/03.]

Temporary Housing for Workers

Chapter 296-833 WAC

Statutory Authority

296-833-40005 Provide service buildings for laundry, handwashing and bathing.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-40005, filed 11/19/02, effective 01/01/03.]

296-833-40010 Provide cooking, food-handling, and dining facilities.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-40010, filed 11/19/02, effective 01/01/03.]

296-833-500 Waste disposal and pest control.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-500, filed 11/19/02, effective 01/01/03.]

296-833-50005 Follow proper waste disposal procedures.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-50005, filed 11/19/02, effective 01/01/03.]

296-833-50010 Control insects, rodents, and other pests.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-50010, filed 11/19/02, effective 01/01/03.]

296-833-600 Employee first and communicable disease reporting.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-600, filed 11/19/02, effective 01/01/03.]

296-833-60005 Provide first-aid facilities.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-60005, filed 11/19/02, effective 01/01/03.]

296-833-60010 Report communicable diseases.

[Statutory Authority: 49.17.010, .040, .050, and .060. 02-23-073 (Order 02-27), § 296-833-60010, filed 11/19/02, effective 01/01/03.]